

Almond Fudge

2 cups almond butter

¼ cup raw cocoa powder, sifted to remove any lumps

½ cup + 2 tablespoons raw liquid honey

1 heaping Tbsp coconut oil, melted

2 tsp vanilla extract

1 tsp coarse sea salt

Combine all ingredients in a large bowl. Mix until well incorporated. Spoon mixture into a pan and flatten with the back of a spoon. Place in the freezer for an hour or so, then take it out to cut into bite-size squares or rectangles. Transfer the pieces onto a plate. Keep these covered and stored in the freezer.

***Must be kept in freezer, otherwise will become soft and mushy, to the consistency they were at before freezing. So if you take them out to eat, eat them quickly! Also keep this in mind when cutting the fudge; work quickly.